

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

IN THE CLAIMS:

1. (Currently Amended) A process for the manufacture of a food product, comprising:
 - preparing a raw pizza dough rolled out in a format substantially double that of the product to be obtained;
 - conventionally placing on said raw pizza dough various pizza topping ingredients;
 - cooking said raw pizza dough with its pizza ingredients in a pizza oven, on the base and with the ambient heat of said pizza oven;
 - folding the cooked dough with topping its pizza ingredients over itself on leaving the oven and forming a pouch in a format corresponding to that of the product to be obtained, substantially with superposition of the top and bottom borders of the folded dough ~~being distant to one another and forming a peripheral edge between said borders~~; and
 - applying, on ~~eating~~ the peripheral edge and on the possible ingredients which are level with said substantially superposed ~~top and bottom and distant~~ borders, with a cordon of edible paste, based on starch and/or potato starch, which solidifies under the heat of the cooked dough on leaving the oven ~~with setting on the peripheral edge of said borders, thus and~~ closing the pouch formed.

2. (Currently Amended) The process according to claim 1, wherein the format of the rolled-out raw pizza dough ready for cooking is ~~advantageously~~ rectangular, so as to form, after folding into two equal parts, a product whose format is also rectangular and uniform and corresponds to half that of the rolled-out dough.

3. (Currently Amended) The process according to either of ~~claims~~ claim 1 ~~and~~ or 2, wherein the cordon for joining the borders of the folded portions is a simple edible paste derived from a mixture of a cereal grain flour and water ~~to the~~ at an appropriate viscosity for adherent application to said borders.

4. (Currently Amended) A process for the industrial manufacture of a food product, having a format similar to that of a sandwich, comprising carrying out continuously the following ~~various~~ successive operations on a manufacturing line:

-preparing a raw pizza dough,
-placing said raw pizza dough in the form of a uniform continuous band having substantially double the width of that of the product to be obtained, on a moving conveyor belt of the manufacturing line,

-topping said moving band of pizza dough with pizza ingredients,
-cooking said moving band of pizza dough with ~~topping~~ said pizza ingredients,

-folding the cooked and hot dough band with ~~topping~~ said pizza ingredients over itself, border to border, ~~forming a peripheral border edge between the distant borders, cutting into folded band components having a format of defined length,~~

~~separating of said band components by a defined small gap wherein the borders of the cooked and hot dough is substantially superposed,~~

-applying a cordon of edible paste on the edge of the substantially superposed borders of the folded cooked and hot dough over the peripheral border edge of the folded band components, and

-cooling the food product obtained before its final packaging.

5. (Currently Amended) The process according to claim 4, wherein ~~the a step of cutting to length and separating of said dough by a small gap of the band components may take takes place before cooking in the oven, before or after said topping step.~~

6. (Cancelled).

7. (Cancelled).

8. (Currently Amended) A food product produced in the shape of a pouch closed with a cordon of edible paste set between ~~on the edge of~~ its distant top and bottom borders, wherein the pouch is formed in the hot state, folded and rolled up on itself, after cooking, with hardening of the cordon.

9. (Previously Presented) The food product according to claim 8, wherein said formed pouch is closed on one side, by pressing down, in the hot state after cooking, a longitudinal border of a half-portion of dough band over the other.

10. (Previously Presented) The food product according to claim 8, wherein said formed pouch is closed by folding a longitudinal border and lateral borders of a dough portion which are pressed down in the hot state over the other portion.